Apple Pear Crisp for 100

Makes: 100 servings

Prep Time: 1 hour 30 mins

Cook Time: 1 hour

Equipment:

- **3** 12"x18" baking pans

Filling

Ingredients:

- **40** apples
- **40** pears
- **10** lemons, juice of
- **5 cups** maple syrop/agave nectar (optional)
- **¼ cup** vanilla
- **½ cup** cinnamon
- **2 tbsp** powdered ginger
- **1 tbsp** nutmeg
- **1 tbsp** allspice

Preheat oven to 350F. Core and slice the apples and pears. (Peeling is not necessary.) In a mixing bowl, mix sliced fruit with remaining ingredients until every piece of fruit is covered. Place into greased baking pans in an even layer.

Topping

Ingredients:

- **20 cups** rolled oats

- **20 cups** whole wheat flour
- **2 tbsp** nutmeg
- **2 tbsp** allspice
- **1 tbsp** ground cloves
- **1 tbsp** sea salt (optional)
- **4 lbs** margarine
- **5 cups** maple syrop or agave nectar (optional)
- **½ cup** vanilla

In a large mixing bowl, mix the oats, flour and spices. Break margarine into small pieces and work into the dry mixture with your hands. Mix syrop and vanilla together, then add to the topping and mix very well. rumble the topping over the fruit in the baking pans and bake in over at 350 degrees for at least 1 our, until the topping is golden brown, the fruit is soft, and there is liquid on the bottom. Serve hot with vegan ice cream.

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